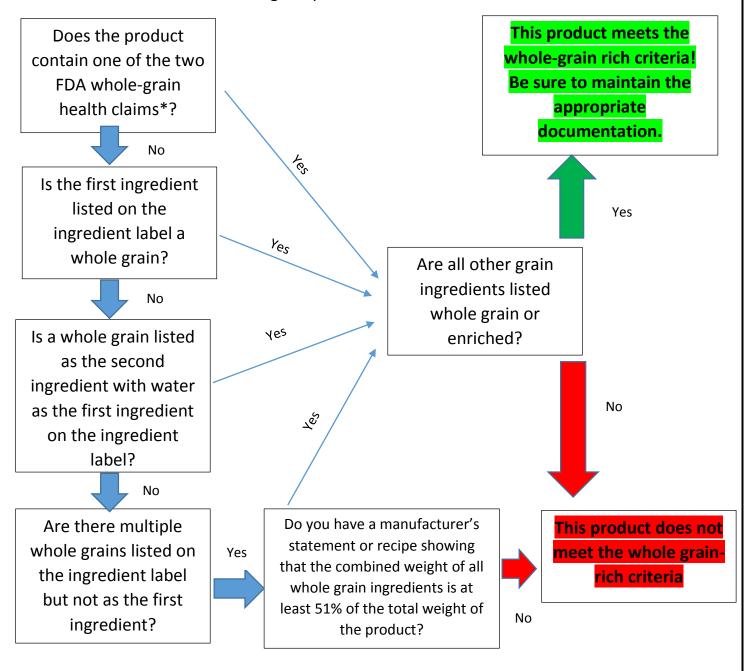
How Do I Know if a Product Meets Whole Grain-Rich Criteria?

There are many foods labeled as whole grain, such as pizza crusts, buns, breads, tortillas, and other products. The chart below will assist you in determining if your whole-grain product meets the criteria.



^{*}FDA approved whole-grain health claims on food packaging are as follows: "Diets rich in whole grain foods and other plant foods and low in saturate fat and cholesterol, may help reduce the risk of heart disease" OR "Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease."

Identifying Whole Grains

When looking for whole grain-rich foods, there are some key terms to remember to ensure you purchase just what you need.

- The word whole listed before a grain, for example, whole corn.
- The words berries and groats are also used to designate whole grains, for example, wheat berries, or oat groats.
- Rolled oats and oatmeal (including old-fashioned, quick-cooking and instant oatmeal)

Whole Grains	NON-Whole Grains
Amaranth	All-Purpose Flour
 Cracked Wheat 	Bread Flour
 Crushed Wheat 	 Bromated Flour
 Whole Wheat Flour 	Cake Flour
 Graham Flour 	Corn Grits
 Entire-Wheat Flour 	 Degerminated Corn Meal
 Bromated Whole Wheat Flour 	Durum Flour
 Millet Flakes 	Enriched Flour
 Whole Durum Wheat Flour 	Enriched Rice
Quinoa	 Enriched Self-Rising Flour
 Brown Rice, Wild Rice 	 Enriched Wheat Flour
 Bulgur 	Farina
 Whole Grain Barley 	 Instantized Flour
 Whole Specialty Grains 	 Long-Grain White Rice
 Whole Wheat Pasta, such as 	 Pearled (also called pearl) Barley
Macaroni, Spaghetti, Vermicelli	 Phosphated Flour
or Whole Grain Noodles	Rice Flour
 Soba Noodles (with whole 	 Self-Rising Wheat Flour
buckwheat flour as primary	 Unbleached Flour
ingredient)	White Flour